



Foods! What and Where to Buy—How to Cook and Serve



Goose Is the Traditional Meat for The Regular Christmas Dinner Meal

By LENO OSBORNE.
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Many, many years ago, this question was settled.

"And always there is goose for Christmas dinner."

As far back as history takes us, goose has been the meat for Christmas dinner. Gradually as time changes all things, we—and especially we of the middle west and south, have drifted away from this delightful custom.

Why not goose?

It's a delicious meat—easy to cook, and a long list of splendid foods may be served with it.

Here is a Christmas dinner, planned around goose as the principal part of the whole celebration:

Current and Apple Dressing.
Roast Goose.
Mashed Potatoes.
Cauliflower in Sauce.
Cranberry Sauce.
Celery—Lettuce—Onion Salad.
Hot Mince Pie.
Cheese.
Crackers.

There are other vegetables that may be used in place of the cauliflower. However, it should be one of the course vegetables as turnips, cabbage, eggplant, onions, etc., and it should be served in cream sauce as it is not often that gravy is made with the goose. However, it may be.

There is this caution in planning the foods to serve with goose. Goose is a very greasy meat, and as much mild acid should be served with it as possible—more than with any other meat, even the fattest of pork. For that reason, it is better to have one vegetable in a heavy white sauce than buttered.

Oyster Cocktail.
(Individual serving.)
3 large or 5 small oysters.
1 tablespoon of the sauce.
1 lemon slice.

The sauce—Mix together, horseradish, tabasco sauce, catsup, salt, cayenne and lemon juice. These may be used in proportions to suit the taste. One cup should flavor from 6 to 8 glasses. Put the half-round of lemon on the side of the glass, so it's hand if more acid is liked. For the oyster, about 4 tablespoons horseradish, to the 3 cup of catsup is a good foundation.

The other reasonings being added to suit. Keep oysters on ice until ready to serve, then before putting in the cocktail (sharper glasses may be used) glasses, go over each oyster carefully for bits of shell.

The Goose.
Buy a young goose—not over a year old. You can tell this by several ways. If purchased at the meat market, the breast should be full and plump with a white, smooth skin. Old birds have hairs on the skin. If the feet and bill are red and hard, the bird is old. It is said of all the tough meats in the world, to try to cook, it is an old goose. If you should get an old one cook it in boiling water, in a covered vessel until it shows signs of the joints becoming tender, then begin the roasting.

Weigh the goose, then measure out one teaspoon of salt to the

pound. Rub one-half this amount on the inside of the bird. Many Jewish cooks also rub the inside with garlic. Fill with the dressing and sew the skin together at the crop and at the opening under the breast bone with coarse thread. Rub the outside with the rest of the salt dampened with lemon juice. Place in a roaster, add one cup boiling water and cook slowly. It will usually take from two to two and one-half hours to cook goose.

Apple, Bread and Currant Dressing.
1 cup washed currants.
1 cup sliced, tart apple.
2 cups chunked, toasted bread.
Boiling water.
Minced, crisp bacon.

Cut three slices of fresh, sweet bacon in thin pieces, then cook crisp in a skillet. Put all the other ingredients with this, adding boiling water to moisten. This is a most excellent stuffing for goose, the apple and currant "soaking" as we might say, the strong flavor of the goose fat. However, there are good cooks who always use the onion dressing for goose.

Cranberry Sauce.
While cranberry jelly or mold will do as well, there are good reasons for serving the sauce. The cranberries lend the skin of the goose to the sauce, is an aid to digestion, and we must admit this is quite a heavy dinner.

1 quart washed cranberries.
1 cup water.
1/2 teaspoon soda.

Cook until the skins pop and the berries are mashed. The soda will cause a greenish foam to rise. This will soon pass away. Then pour over three cups of sugar and boil up once, then set aside to congeal.

The Salad.
Finely shredded head lettuce.
Finely cut celery stalks.
Minced onion.
Vinegar (pure apple cider).
Sugar.

Salt.
Mix the prepared lettuce, celery and onion in a wooden bowl or granite crock. Make a dressing of the vinegar, sugar and salt to suit the taste, then pour over the salad. Mix thoroughly with two forks, then put a press on top and let set for a few minutes for the flavor to penetrate. Pile this on salad plates and serve with the dinner. Getting just the right amount of vinegar and sugar in this has everything to do with its delicious flavor. It is a simple salad—sort of old fashioned but it's ideal for a dinner of this type. One of its redeeming features is, that it is so easy to make.

If instead of the cranberry sauce, a jelly or butter of some sort is served, then the orange and onion salad could be served, and it's delicious too. But with the cranberry, the orange would make too much fruit.

The cheese may be either served with the hot mince pie or afterwards with crackers. A tiny bit of Roquefort with water crackers and the cup of black coffee seem to relieve that over-full feeling after a dinner of this sort. Plum pudding may come in place of the mince pie. In fact, even a lighter dessert than either of these might be acceptable.

but with the ability we seem to have on occasions of this sort for enjoying food as long as it is served, either of the two had better be prepared.

And now at the closing, my sincere wishes are that you may have a happy, happy Christmas, and the best luck in the world with your dinner.

WORLD'S OLDEST MAN

"Wrinkled Meat" Claims to Have Been on Earth 124 Years and Looks It.

Ka he-nah-gay-wen-wen (winkled meat), better known to tourists of the northwest as plain John Smith, is alleged to have recently celebrated his 124th birthday, and any one who observes the depth and number of wrinkles in his face will have no reason to doubt that his given age is correct. Although he is well over 100 years of age, he will suspect him of withholding a number of birthdays from the total.

During a recent vacation trip in the region of Casa Lake, Minn., Earl F. House, a writer in Leslie's, twice visited "Wrinkled Meat" at his home, on the outskirts of the aforementioned village, and on both occasions found "Old John" in the best of spirits and willing to talk, so long as there was anyone to listen.

John began the routine story of his 124 years, choosing as the first subject his nine squares, who John maintains are responsible for his many wrinkles and long nose. "I have nine squares," said John. "All pretty faces, but crazy. Pretty quick me get tired of square throw 'em in the woods. No good."

"Me big lujun," continued John. "Eight two wars, many battles. Kill five Sioux and many 'em. At this part of his story, John points proudly to his feathered headdress, hanging on the wall near his floor bed, and upon which are arrayed the five feathers representing the five unfortunate Sioux Indians. Long Prairie and Pine City were the two principal battles in which John engaged.

Chicago is his great nightmare and he is not a trifle backward about expressing his opinion. "Crazy town," says John. "Many man, many money, too many kids, all crazy. Money, money, money; too much money. Me spend \$10 one day," and then he sighs.

PAIR, Dec. 23.—The French cabinet will meet this evening to discuss the question of the supreme council meeting at Cannes in January. Premier Briand reported to President Millerand today on the result of his conversations with Premier Lloyd George in London.

MONTGOMERY, Ala., Dec. 23.—The Merchants Bank failed to open its doors this morning. A notice posted on the door stated the bank was in charge of the superintendent of banks.

New Assistant Secretary of the Treasury



Elmer C. Dover, former secretary of the republican national committee, who has been appointed assistant secretary of the treasury to succeed Angus McLean, democrat, Mr. Dover hails from Tacoma, Wash., where he has been practicing law.

1 BANDIT SHOT, OTHER CAUGHT

Two Come to Grief When They Attempt Kidnaping of Family

CHICAGO, Dec. 23.—Frustrated in a bold attempt at kidnaping and robbery, one young bandit is dead and his companion is under arrest today. The dead bandit was identified as Earl Timmons of Seattle and the captured one is Clyde Timmons, also of Seattle.

Police suspect that Timmons may be the man who held up passengers on the observation car of a Baltimore & Ohio train a few days ago. Victims of the robbery are to be asked to identify him.

The two bandits came to grief when they attempted to rob James J. Callahan, former manager of the Chicago White Sox, Mrs. Callahan, their daughter Margaret, and George Hardin, brother of Mrs. Callahan.

As the Callahan party was entering a taxicab to go to a dance the bandits appeared. Emil Kroth, driver of the taxi, resisted and was shot, but not seriously wounded. The bandits then commandeered the cab, with Mrs. Callahan, her daughter and Hardin in it and dashed away.

Callahan, who was left standing on the sidewalk, dashed into the house, obtained a gun and gave pursuit in another automobile. Police-man William F. Naughton was picked up and after a wild chase over short-coated pavements the bandits were overtaken.

The robbers opened fire on their pursuers, but McNaughton's aim was more deadly and he shot Earl Timmons and captured Clyde Timmons.

Chief of Police Fitzmorris announced he would promote McNaughton to a sergeant for his bravery.

Clyde Timmons, the captured bandit, confessed today to holding up a Union Pacific passenger train near Clearfield, Pa., on August 1, 1921. Two robberies in Chicago also were admitted by Timmons. In the latter robbery, Timmons said, he and his cousin, Earl, who was slain, obtained \$400. They left the train at Oak Lake City, he said, and remained there several days.

Mrs. Mary Roberts, said to have been the sweetheart of the slain rob-

ber, was taken into custody today and held for further investigation.

DIXIE MARKET

Corner Third and Cheyenne

Christmas Candy

Per Lb. Christmas 15c Per Lb. Mix

Peanut Brittle 5 lbs. \$1.00—1 lb. 20c
Cocoanut Brittle 5 lbs. \$1.20—1 lb. 25c
Ribbon Mix 5 lbs. 90c—1 lb. 20c
Peanut Squares 5 lbs. 90c—1 lb. 20c

Soft Shell Almonds, per lb. 28c
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EMPRESS

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Ducks, dressed, 35c
Geese, dressed, 35c
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Last chance to get joyous Jungleland Movies FREE for Kiddies Christmas gifts!

This is your lucky day if your grocer can still supply you one of those glad Jungleland Moving Pictures inside the Waxtite wrapper on the package of KELLOGG'S Corn Flakes! An enormous supply all over the state has been practically exhausted!

Jungleland Moving Pictures would sell for 50c in stores! They are a very wonderful child Christmas gift! Nothing just like Jungleland to make little tots laugh with glee Christmas morning; to amuse for hours while tired mothers rest!

Go to your grocer QUICK and get KELLOGG'S Corn Flakes! If he has a package left with Jungleland wrapped with it, you can have it! Your grocer wants you to get KELLOGG'S Corn Flakes! He knows they are not the leathery, hard to chew kind; he knows that little folks and big folks delight in the won-

derful KELLOGG flavor—and he knows KELLOGG'S reach you oven-fresh!

Wonderfully tempting to fickle appetites—those big, sunny-brown, crispy-crunchy KELLOGG Corn Flakes in the RED and GREEN package; wonderful to start the day right; wonderful for between meals nibbles!

Get KELLOGG'S and get happy! KELLOGG'S put sunshine into breakfast; make it the gladdest time of the day! All the family will say their thanks for "discovering" KELLOGG'S and the Jungleland Moving Pictures! There never was such a happy combination of fun and feast!

Get your Jungleland Movies QUICK—your last chance! Call your grocer on the phone—or send over! But hurry! We want you to have Jungleland for your own kiddies or for some child you love!



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REMEMBER OUR MOTTO—"THE BEST FOR LESS"
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Sunset Gold, one of the best brands of butter on the market, now per lb. 43c
The best Cranberries, per quart 29c
One trial will convince you. Storage Eggs, per dozen 34c
Guaranteed Fresh Country Eggs, per dozen 51c
In Cartons per dozen 53c
Best Select Storage Eggs, guaranteed, per dozen 39c

Meat Department Store Number 2
Fancy Young Hens, 30c per lb. 35c and 38c
Fancy Geese, 35c per lb. 52c
Also all kinds of Fancy Beef, Pork, Veal and Lamb, and plenty of fresh oysters
Delivered Anywhere in the City During the Holidays
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Ample Parking Space for Autos

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Strictly Fresh Country Eggs, guaranteed, per dozen 48c
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Good Smoked Bacon, 23c per lb.
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Best Picnic Hams, 18c per lb.
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Veal Shoulder Roast, per lb. 12c
Veal Breast for stewing, per lb. 5c
Best Breakfast Bacon, 36c
Pure Pork Sausage, home made, per lb. 20c
Tall Milk, 10c can
Small Milk, 5c can
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City Meat Market
Corner of Boulder and Archer
OSAGE 5625
Turkeys
Beginning Monday of this week we started to buy our Christmas poultry. Our poultry will be all alive and we will weigh them all alive and dress them free of charge. You will be sure to get a nice, fresh fowl for Christmas dinner. Our poultry will be nice and fresh from the country, outlasting anything that has been kept in a small pen since Thanksgiving.
Our Prices Will Be as Follows
Turkeys, weighed alive and dressed free, 50c per lb.
Ducks, alive and dressed free, 35c
Geese, weighed alive, 30c
Guinea, alive, each 65c
Nice fat Fryers, weighed alive, 32c
Large fat Hens, 25c
We carry a complete line of Fresh and Cured Meats. Our meats are all home killed, so they are bound to be fresh. Lard, Butter and Cheese. Our Eggs are strictly fresh, absolutely guaranteed. Fresh Oysters for the turkey dressing—the large select.
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